




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ace_cub_reportr

22 December 2009 @ 12:55 pm
Chistmas Cheer
Date: Tue, 22 Dec 2009 07:21:00 -0800 (EST)
From: Sol Todd <[redacted]@gmail.com>
Subject: Re: Not home for Xmas?
To: Salome Todd <[redacted]@yahoo.com>

Sally Forth:

>No homecoming this year, I take it?

No, not this year. I have to work. But I'll be thinking sad thoughts about snickerdoodles and gingersnaps the while. I wonder if they'll notice if I sneak in a quart of eggnog and a tot of rum. And a nutmeg and a pocket-sized grater, which will be almost like having you in the room. Except I'll get less in my hair.

--yrs, etc, Solomon

Date: Tue, 22 Dec 2009 07:23:00 -0800 (EST)
From: Salome Todd <[redacted]@yahoo.com>
Subject: Re: Home for a while
To: Sol Todd <[redacted]@gmail.com>

Your sad eyes don't fool me. I know what you want. And you have to come home to get it.

Date: Tue, 22 Dec 2009 07:28:00 -0800 (EST)

From: Sol Todd <[redacted]@gmail.com>
Subject: Re: Not home for Xmas?
To: Salome Todd <[redacted]@yahoo.com>

Not even to fend off this wild-eyed Maenad who keeps sniffing around my door, asking "When is Sal going to send cookies?"

Not even a recipe? (I know, closely guarded secret.)

Not even if I told you I have a friend who has been asking for your cookie recipe since Thanksgiving, 2007?

--toodle-pip, etc, Solomon

Date: Tue, 22 Dec 2009 07:35:00 -0800 (EST)
From: Salome Todd <[redacted]@yahoo.com>
Subject: Re: Home for a while
To: Sol Todd <[redacted]@gmail.com>

Well, you didn't *mention* the Maenad. What's it worth to you? (Or her, for that matter.)

Date: Tue, 22 Dec 2009 07:40:00 -0800 (EST)
From: Sol Todd <[redacted]@gmail.com>
Subject: Re: Not home for Xmas?
To: Salome Todd <[redacted]@yahoo.com>

Cookies MIGHT be enough to keep her from eating me for a week or two. She looks hungry, though, and you know how those Bacchanalias can get.

(PS, The Maenad says Hi.)

--in anticipation of yr cooperation, etc, Solomon

Date: Tue, 22 Dec 2009 07:50:00 -0800 (EST)
From: Salome Todd <[redacted]@yahoo.com>
Subject: Re: Home for a while
To: Sol Todd <[redacted]@gmail.com>

You should be so lucky.

All right, all right, but only because I know you'll complain to Dad if I don't. (You always were a tattletale.)

These are not actually MY snickerdoodles (I have redacted one Essential Ingredient) but they are close, and they will still be better than anybody ELSE'S snickerdoodles. So you can share this recipe at will.

Preheat oven to 375. Get three cookie sheets and grease them or line them with parchment or silicon placemats or whatever, unless they are those air-buffered things, in which case throw them out and get some real cookie sheets.

Cream together: 2 sticks of unsalted butter (a little cooler than room temp), 1 tablespoon of light brown sugar, and 1 cup of vanilla sugar. Some recipes say half shortening and half butter. They are wrong.

When light and fluffy, add a quarter teaspoon of cardamom, an eighth of a teaspoon of cloves, a quarter teaspoon of salt, one whole egg, and a tablespoon of vanilla. Mix until blended (thirty seconds is enough) and then add 1/2 teaspoon of baking soda and 10 ounces of low-protein all-purpose flour. (Gold Medal yes, King Arthur no.) You can use cake flour if necessary but they will not be chewy. If you have to use higher protein flour, they will be a little breadier.

Mix together until uniformly moist, scraping sides of bowl as necessary with your rubber spatula. Remove from stand mixer (if you don't have a stand mixer you're on your own and you probably have a sore arm now) and start forming into balls about the size of Mom's Swedish meatballs with moist hands (I use a spray bottle to dampen my fingers.)

Drop each ball individually in cinnamon sugar and coat. Place on your cookie sheets a fair distance apart--I get eight of these on an 10x15 cookie sheet. They spread out--don't be miserly! Bump each cookie down a little with a flat-bottomed glass to assure even spreading.

Pop the sheets one at a time into your (preheated) oven on a rack in the center of it. After seven minutes, spin the cookie sheet. After another seven minutes, remove the cookies from the oven. (Your oven might take longer; it probably won't take less. My oven runs hot. In Dad's, they take seven and a half minutes a side.)

Cool for three minutes before removing to wire racks to cool completely.

Makes exactly 22, with enough dough left over for the cook.

(P.S., the redacted ingredient is a couple of grates of fresh nutmeg. Merry Christmas, you juvenile delinquent. And tell the

Maenad I said you're ticklish on the backs of your knees.)

Date: Tue, 22 Dec 2009 08:40:00 -0800 (EST)
From: Sol Todd <[redacted]@gmail.com>
Subject: Re: Not home for Xmas?
To: Salome Todd <[redacted]@yahoo.com>

>(You always were a tattletale.)

Made a pretty good career of it for a while there.

>And tell the Maenad I said you're ticklish on the backs of your knees.

I will do no such thing.

Merry Christmas, you wicked old bat. Hug Dad for me, and tell him I'll call Christmas Eve before he heads out to church.
Without fail.

--everlastingly, etc, Solomon

Date: Tue, 22 Dec 2009 08:51:00 -0800 (EST)
From: Salome Todd <[redacted]@yahoo.com>
Subject: Re: Home for a while
To: Sol Todd <[redacted]@gmail.com>

Without fail. Salome out.

--Sally Forth
Tags: [recipes](#), [sal](#)

Current Mood: ☺cheerful
Current Music: Big Country - Winter Sky

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[trollcatz](#) on December 22nd, 2009 05:57 pm (UTC)
You're an evil genius.

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[ace_cub_reportr](#) on December 22nd, 2009 05:58 pm (UTC)
As you might have guessed by now, I come by it honestly.

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[ace_cub_reportr](#) on December 22nd, 2009 07:34 pm (UTC)
Happy holidays.

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[ladycelia](#) on December 22nd, 2009 07:14 pm (UTC)

Secret ingredients:

The secret ingredient for the best shortbread ever is *whispers* a couple of ounces of cornstarch.

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 [ace_cub_reportr](#) on December 22nd, 2009 07:34 pm (UTC)

Re: Secret ingredients:
I love secrets.

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(Anonymous) on December 22nd, 2009 07:15 pm (UTC)

Ahem.
What hair is that?

--Sal

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 [ace_cub_reportr](#) on December 22nd, 2009 07:17 pm (UTC)

Re: Ahem.
The hair on my manly chest.


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(Anonymous) on December 22nd, 2009 07:20 pm (UTC)

Re: Ahem.
The hair of the dog that bit you?

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 [ace_cub_reportr](#) on December 22nd, 2009 07:21 pm (UTC)

Re: Ahem.
You're all the way in Indiana. The shipping gets prohibitive.

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(Anonymous) on December 22nd, 2009 07:22 pm (UTC)

Re: Ahem.
If I'm a dog, then you're a sick puppy.

How did the cookies come out?

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 [ace_cub_reportr](#) on December 22nd, 2009 07:26 pm (UTC)

Re: Ahem.
Very good, thank you.

...I think there's still a missing secret ingredient, somehow.

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(Anonymous) on December 22nd, 2009 07:27 pm (UTC)

Re: Ahem.
And that's why you're a Pulitzer-prize winning journalist.

Oh, wait--

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 [ace_cub_reportr](#) on December 22nd, 2009 07:31 pm (UTC)

Re: Ahem.
I love you too, Sally.

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(Anonymous) on December 22nd, 2009 07:32 pm (UTC)

Re: Ahem.

...curses! Foiled by emotional honesty yet again!

Well, it always worked on Mom.

And before you ask me if I'm supposed to be baking cookies, that's what I'm doing with my OTHER hand.

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[ace_cub_reportr](#) on December 22nd, 2009 07:33 pm (UTC)

Re: Ahem.

...

I'm just going to go eat a cookie now and not think too much about that.

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[jennygadget](#) on December 22nd, 2009 08:46 pm (UTC)

on the one hand:

"dammit! I just made snickerdoodles last night. why couldn't I have had this recipe then?"

on the other hand:

yummy! new recipe to try. much thanks to the both of you. :)

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[ace_cub_reportr](#) on December 22nd, 2009 09:08 pm (UTC)

Welcome!

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(Deleted comment)



[ace_cub_reportr](#) on December 22nd, 2009 09:08 pm (UTC)

Oh, don't ask. She'll tell you. *g*

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[jennygadget](#) on December 22nd, 2009 11:33 pm (UTC)

While I am not an expert, I can tell you that in my research to try and find The Best Cookie Sheets Ever, what I have gleaned from actual experts is this: the air bake sheets insulate the cookies too much and cookies don't get all golden brown on the bottom. (in my experience they are also cheap and warp easily)

My research also says that non-stick is also not the best, as they tend to be too dark and cook the bottoms of the cookies too much. (I suspect the overbaked cookies from non-stick cookie sheets is what started the air bake craze.) But I've seen a lot that don't look very dark, so I dunno.

I just started using non coated cookie sheets with parchment paper. The parchment paper is hardly any work and it's even better than any non-stick sheet I've used.

That said, actually I used both my old air bake sheets and my new non-coated sheets to make snickerdoodles last night and I didn't really notice much of a difference.

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[kayjayoh](#) on December 22nd, 2009 09:22 pm (UTC)

Due to a misunderstanding when asking what was on a certain plate of cookies, I grew up thinking that "snickerdoodles" actually referred to the chocolate (or butterscotch) and choy mein noodle concoction known as "Haystacks" in many places. I finally got it straightened out, but I had them wrong for so long that thinking about snickerdoodles always makes me want haystacks.

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[ace_cub_reportr](#) on December 23rd, 2009 02:27 am (UTC)

Butterscotch haystacks.

Oh yes.

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[supertailz](#) on December 22nd, 2009 09:29 pm (UTC)

One of the things I got for Channukah this year was a bag of fresh nutmeg and the tiniest little triangular grater ever, because my nearest and dearest know exactly how fond I am of putting it in everything. (Particularly mashed potatoes and cookies.) So I absolutely approve of this recipe (and think it might be superior to the one I have. Must make and taste test.)

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[ace_cub_reportr](#) on December 23rd, 2009 02:26 am (UTC)

Sal wears one of those on a chain.

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[ace_cub_reportr](#) on December 23rd, 2009 02:26 am (UTC)

I think she may have lied a little about the temperature, as mine came out crunchy. They're not supposed to be crunchy.

Hmmm.

This will require some forensic analysis, I think. My sister is a tricky beast.

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[calanthe_b](#) on December 23rd, 2009 03:40 am (UTC)

This sounds like a remarkably pleasant recipe, but it is probably not one of the ones that can be baked using a toaster oven. Ah, well. ~sighs~

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[inaurolillium](#) on December 23rd, 2009 04:25 am (UTC)

Ooo, perhaps my favorite Maenad and I will have to try that recipe. Alas, it will have to be sometime after New Year's, as I just left her behind on the left coast, and when I get back I shall be immediately plunged into a mad frenzy of getting the restaurant ready to open on the 30th. But at some point, we'll try it.

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